AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the present application:

Claim 1 (Original). A process of producing a fermentation product in a fermentation medium which process comprises a fermentation step including subjecting liquefied mash to a carbohydrate-source generating enzyme and a fermenting microorganism, wherein the process comprises:

- (a) introducing the fermenting organism into the fermentation medium,
- (b) adding said carbohydrate generating enzyme after the lag phase of the fermenting organism,
 - (c) fermenting under conditions suitable for producing the fermentation product.

Claim 2 (Original). The process of claim 1, wherein the carbohydrate-source generating enzyme is added when the exponential growth phase of the fermenting organism is initiated.

Claim 3 (Previously Presented). The process of claim 1, wherein said fermenting organism is yeast.

Claim 4 (Currently Amended). The process of claim 1, wherein the carbohydrate-source generating enzyme is enzyme is glucoamylase or an alpha-amylase, or mixtures thereof, preferably in wherein the alpha-amylase is an acid fungal alpha-amylase and the mixture of acidic fungal alpha-amylase activity (AFAU) per glucoamylase activity (AGU) (AFAU per AGU) of is at least 0.1, in particular at least 0.16, such as in the range from 0.12 to 0.50.

Claim 5 (Original). The process of claim 1, wherein said fermentation product is ethanol.

Claim 6 (Original). The process of claim 1, wherein said fermentation step is part of a simultaneous saccharification and fermentation process.

Claim 7 (Withdrawn). A process for producing a fermentation product, comprising

- (a) milling whole grains;
- (b) liquefying the product of step (a);
- (c) introducing the fermenting organism into the liquefied product obtained in step (b),

- (d) adding the carbohydrate-source generating enzyme after the lag phase of the fermenting organism, and
 - (e) fermenting under conditions suitable for producing the desired fermentation product.

Claim 8 (Withdrawn). The process of claim 7, wherein the carbohydrate-source generating enzyme is added when the exponential growth phase of the fermenting organism is initiated.

Claim 9 (Withdrawn). The process of claim 7, further comprising distilling the fermented material.

Claim 10 (Withdrawn). The process of claim 7, wherein the carbohydrate-source generating enzyme is enzyme is glucoamylase or an alpha-amylase, or mixtures thereof, preferably in wherein the alpha-amylase is an acid fungal alpha-amylase and the mixture of acidic fungal alpha-amylase activity (AFAU) per glucoamylase activity (AGU) (AFAU per AGU) of is at least 0.1, in particular at least 0.16, such as in the range from 0.12 to 0.50.

Claim 11 (Withdrawn). The process of claim 7, wherein said fermenting organism is yeast.

Claim 12 (Withdrawn). The process of claim 7, wherein the fermentation product is ethanol.

Claim 13 (New) The process of claim 4, wherein the AFAU per AGU is at least 0.16.

Claim 14 (New) The process of claim 4, wherein the AFAU per AGU is in the range from 0.12 to 0.50.